



2008 Jemrose Egret Pond Late Harvest Viognier

The grapes for the 2008 Jemrose Late Harvest Viognier were picked on November 4th at 31 brix. Grapes were gently pressed over a five hour period to gently extract the juice. Fermentation was completed in neutral French oak barrels over a five month period. Fermentation was stopped to achieve 10% residual sugar.

Winemaker's Notes:

Bright golden color. Intense aromas of peaches, pears, orange blossom, honey and orange peel. Thick, creamy texture with fresh fruit flavors and excellent acidity to keep the sweetness in balance. The finish lingers on the palate without any heaviness. A dessert wine that is complex, rich and refreshing.

Price: \$28.00 / 375ml

Cases: 48 produced

Alcohol: 12%

Residual Sugar: 10%

Cooperage: neutral French oak barrels